

The Ultimate Ground Beef and Potato Casserole: A Budget-Friendly Family Favorite

The Ultimate Ground Beef and Potato Casserole: My Secret to Stress-Free Comfort Food



OVEN
375°F

TIME
3 min

PRINT
Recipe Card

SAVE
PDF

INGREDIENTS

Ground Beef: 1 lb (450 g) of lean ground beef (80/20 or 90/10 works best).

Potatoes: 4-5 medium potatoes (Russets for fluffiness or Yukon Gold for a buttery texture), peeled and thinly sliced.

Aromatics: 1 medium onion (diced) and 2 cloves of garlic (minced).

The Liquid Gold: $\frac{1}{2}$ cup milk (helps steam the potatoes to perfection).

Cheese: 1 cup shredded cheddar cheese (sharp cheddar provides the best bite).

Pantry Basics: 1 tbsp olive oil, 1 tsp paprika, salt, and black pepper.

Garnish: Fresh parsley for a pop of color.

DIRECTIONS

1. **Prep the : Oven:** Preheat your oven to 375°F (190°C). This temperature ensures the potatoes cook through without burning the cheese.
2. **Brown the : Beef:** Heat the olive oil in a large skillet over medium heat. Add the ground beef and cook until no pink remains.
3. **SautØ the Aromatics:** Toss in your diced onion and minced garlic. Cook for another 2-3 minutes until the onions are translucent and fragrant. Season generously with salt, pepper, and that smoky paprika.
4. **The : First Layer:** Grease a 9x13-inch baking dish. Arrange half of your sliced potatoes in an even layer across the bottom. Sprinkle with a pinch of salt.
5. **The : Beef Layer:** Spread half of your savory beef mixture over the potatoes.
6. **Repeat:** Add the remaining potatoes, followed by the rest of the beef.
7. **Add : Moisture:** Pour the milk evenly over the entire casserole. This is the secret to preventing a dry bake.
8. **Cheese : Topping:** Sprinkle that glorious cheddar cheese over the top.
9. **The : Bake:** Cover the dish tightly with foil. Bake for 45 minutes.
10. **The : Reveal:** Remove the foil and bake for an additional 15 minutes. This allows the potatoes to finish softening and the cheese to get those crispy, brown edges.
11. **Rest:** Let it sit for 10 minutes before slicing. This helps the juices settle so you don't end up with a messy plate.

SWAPS & NOTES

The Meat: If you want a lighter version, ground turkey or chicken works beautifully.
Just add a splash of Worcestershire sauce to keep that "meaty" depth.

The Potatoes: If you are in a massive rush, you can technically use frozen hash browns, but for the authentic "Grandma's kitchen" feel, hand-sliced potatoes are unbeatable.

The Cheese: Don't limit yourself to cheddar!

TIPS FOR SUCCESS

Slice Thin: Use a mandoline if you have one.

Consistent, thin slices (about 1/8th inch) ensure that every potato is perfectly tender at the same time.

Drain the Fat: After browning your beef, be sure to drain the excess grease.

If you skip this, the bottom layer of potatoes can become soggy.

More recipes: [ChefManiac.com](https://chefmaniac.com)

Original recipe: <https://chefmaniac.com/the-ultimate-ground-beef-and-potato-casserole-a-budget-friendly-family-favorite/>